## GLUTEN-FREE DARK CHOCOLATE PEANUT BUTTER COOKIES By Kimberli Washington, Public Information Office



## Ingredients:

- 1 cup natural peanut butter
- ¾ cup raw sugar
- 1 egg
- ½ teaspoon sea salt
- ½ teaspoon baking soda
- 4 oz. dark chocolate chunks
- 1/4 cup unsalted peanuts
- Wax paper or non-stick cooking spray

## **Directions**

- Pre-heat oven to 350 degrees.
- Line baking sheet with wax paper or spray with non-stick cooking spray.
- Using a stand or handheld mixer, blend together peanut butter, sugar, egg, baking soda and sea salt in a large bowl.
- Stir in dark chocolate chunks and peanuts. Mix together until they are evenly combined.
- Form dough into round balls and place on baking sheet.
- Bake until they began to turn golden, about 10-12 minutes.
- Let cool completely before removing from baking sheet.
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.